



Linaje Garssea

TINTO 2020 5 months in oak

Wine:

Red wine from 2020 vintage.

Denomination of Origin:

Ribera del Duero

Vintage Qualification:

Very good to excellent

Variety:

100 % Red Tempranillo
(9-14 years old, trellised vine)

Vineyard:

Pago de la Terrañuela
(alluvial with drainage border).



Climate: A classic winter in Ribera de Duero, with some degree less than usual, the first frosts did not arrive until November, reaching -6 and -9.9° degrees on January 1st. In April a lot of rain, spring rains, allowing the correct budding until May. At the beginning of May (4 and 6) (12 and 13), the temperature was below 0 degrees (-1 and -2) that affected part of the vineyard, but the delay of the vine was sensational for the recovery and the new shoots (only 10% lost). The flowering was almost punctual at the end of April and until mid-May in Caleruega, slowly due to the temperature. In June, July and August the rains gave way to the sun, with temperatures up to 2 degrees above the historical ones, we include the classic hail storms, this year in June and July (3 and 13) that did not affect our dispersed vineyard. Without rain, the vine process accelerated due to the sun and the water stored in the subsoil. Enough rain fell on August 26, with almost 30 litters. The veraison took place from August 3 to 15, according to plots. August and September lots of sun and great thermal jumps day night from 27-31° to 9-12° at night, for the excellent ripening of the grapes. The month of October is favourable, maintaining daytime temperature, causing a slow and constant ripening, long as is customary in good harvests. September-October acted as regulator in the evolution of the grape.

Grape Tasting: we started it at the end of

TASTING NOTES

Colour: Well dressed, with plenty of color, clean, bright (good acidity, better than other years) with indigo details pronounced on the rim. High layer, good purple coloration (intense), perhaps excessive for young.

On the nose: Very intense wine character, but without blunting. Balance between touches of black fruit (blackberry, plum) and red (currant, cherry), with some spicy (white and black pepper). Fresh memories, this year more Atlantic, lighter, vegetable aromas and constancy of nutmeg, oak, cinnamon, vanilla and cocoa, well integrated (new or semi new barrel) maybe some candy for the toasting of the barrel.

In the mouth: Dry fruit forward, expressive, the blackberry tones return, and black plum, some black and red currant, the cherry hints, perhaps a soft tannin and a little less body than in previous years, without forgetting the fruit, enveloping, intense in half mouth, Alcohol well integrated and well compensated with the tannin. Oak barrel of first and second year. It keeps fruit flavors for a long time.

September, it gave us a seed with brown tones, a grape that detaches well from the bunch and the vine cluster, mature, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off ease. Grape reduce in its volume. In the mouth sweet, good acidity and with little or no astringency. Quality and sanitary status of the grape, in this winery, **Excellent.**

Vintage: At the end of September (30) to mid-October (19) in a manual way and selected in the vineyard by grape harvesters, all of the family. The harvest was carried out in plastic boxes of 12 and 20 kg, stackable for transport. Harvest by plots looking for optimal maturity and selection on the plot (first Selection).

Wine process: Grape were selected in the vineyards and also now in the Winery. We kept the must contained for 4-5 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 time a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 10 days the temperature was controlled between 27 to 31 degrees. Pip extraction reaching 33% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

Bottling: April-May 2021 (after five months in American and French barrels)

It keeps fruit flavors for a long time.

Served between 15 to 18 degrees

Don't expose directly in the sun and keep at temperature close to 20°. The bottle lying down or upside down.

ANALYSIS

Alcoholic Grade: 13.20 % Vol.

Total Acidity (TH+): 5.05 g/l

Volatile Acidity 0.40 g/l

Residual Sugar: 1.35 g/l

Density: 0.995

Sulphites: 35 mg/l (14 mg/l)

Food suggestion: T-bone steak, Roasts, Stews with vegetables, Pickled, Pork. Rices with meat with a touch of citrus, Iberian meats.

Date of the tasting January 20th April 30th
Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).